

prepared, produced, or sold for any purpose whatever, shall be under the supervision of the State Board of Health of Maryland, which said State Board of Health, with its officers and such agents as may be appointed by it, is hereby vested with power and authority to carry into effect the provisions hereof.

This and following sections referred to in construing and upholding constitutionality of ordinance of Baltimore City regulating slaughter houses, etc. *Baltimore v. Bloecher*, 149 Md. 660.

See art. 58, sec. 25, and art. 43, sec. 102.

An. Code, 1924, sec. 202. 1912, sec. 177B. 1914, ch. 678.

202. The said State Board of Health of Maryland shall cause to be inspected at reasonable hours, and as often as practicable, all Factories, Canneries, Bakeries, Confectioneries, Creameries, Milk Plants and Distributing Dairies, Hotels, Restaurants or Eating Houses, Packing and Slaughter Houses, Ice Cream Plants, and other places where food products are manufactured, packed, stored, deposited, collected, prepared, produced or sold for any purpose whatever, and to enforce the correction of all unsanitary conditions and practices found therein.

An. Code, 1924, sec. 203. 1912, sec. 177C. 1914, ch. 678.

203. The said State Board of Health of Maryland and its agents and inspectors in the discharge of their duties under the provisions hereof and every person, firm, association or corporation engaged in the handling of food and food products, shall be governed by the following rules and regulations, which are hereby made the law of this State:

(a) The floors, side-walls, ceilings, furniture, receptacles, implements and machinery of every establishment or place where food is manufactured, packed, stored, sold or distributed, and all cars, trucks and vehicles used in the transportation of food products, shall at all times be kept in a clean and sanitary condition. Unclean and unsanitary conditions shall be deemed to exist if the food in the process of manufacture, preparation, packing, storing, sale, distribution or transportation, is not protected as far as practicable from flies, filth, and all foreign or injurious contamination; or if the refuse, dirt and waste products subject to decomposition and fermentation incident to the manufacture, preparation, packing, storing, selling, distribution and transportation of food, are not removed daily; or if all the trucks, trays, boxes, baskets and other receptacles, chutes, platform, racks, tables, shelves and knives, saws, cleavers and other utensils and other machinery used in moving, handling, cutting, chopping, mixing, canning and all processes, are not at all times kept clean, or if the clothing and body of operatives, employees, clerks or other persons therein employed, are not kept as clean as the nature of their employment will permit.

(b) The side-walls and ceilings of every bakery, confectionery, creamery, cheese factory, ice cream plant, milk plant and distributing dairy, hotel and restaurant kitchen, shall be kept clean; and the floor of every building, room, basement, cellar or other place occupied or used for the preparation, manufacture, packing, storing, selling or distribution of food, must be kept clean.

(c) Every building, room, basement, cellar or other place occupied or used for the preparation, manufacture, packing, canning, sale or distributing of food, shall have convenient toilet or toilet rooms which shall be kept separate or partitioned from the room or rooms where the process of pro-